Chocolate Mousse - serves 8-10 (really)

3 sq. semi-sweet choc.
1 sq. bitter choc.
3 tablespoons brewed coffee → can use brandy, cognac or orange liqueur
4 eggs yolks
1/4 c. sugar
1 tsp. vanilla
4 egg whites, beaten stiff
1½ cups heavy cream, whipped

Melt chocolate in coffee over hot water + cool.

Beat egg yolks + add sugar beating until light + fluffy. Stir in choc. + vanilla. Fold in egg whites gently but thoroughly + then the whipped cream.

Turn into 2 quart soufflé dish or individual sherbets. Chill 4–6 hours